Combi MWO Built-in Oven

User manual

NQ50J9530

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Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

The following symbols are used in this User Manual:

WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

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Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

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Safety instructions

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

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Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used built-in only.

The microwave oven shall not be placed in a cabinet.

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Safety instructions

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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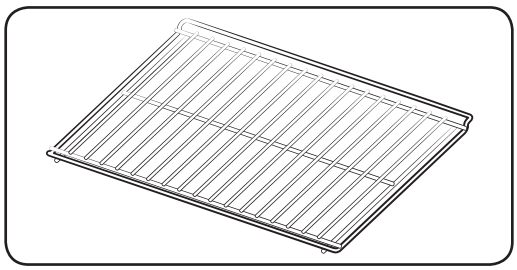
The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.



Please put the bent up frame side to the back, in order to support the rest position when cooking large loads.

Do not use oven rack for microwave oven mode.

General safety

⚠ WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy objecton the power cord.

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Safety instructions

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.

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Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

⚠ CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.

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Safety instructions

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

A. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

B. Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

C. Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

1) door (bent)

2) door hinges (broken or loose)

3) door seals and sealing surfaces

D. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

A. A dented, scratched, or broken door, handle, out-panel, or control panel.

B. A broken or missing tray, guide roller, coupler, or wire rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

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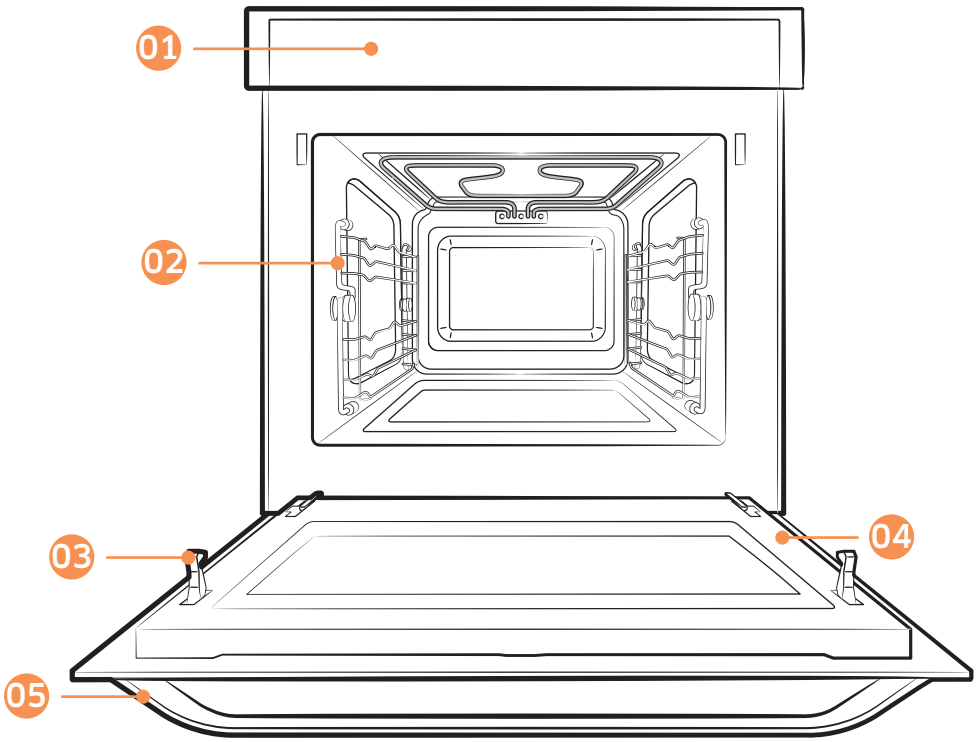
Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

Oven at a glance



01 Control panel
02 Side runners
03 Safety door lock
04 Door
05 Door Handle

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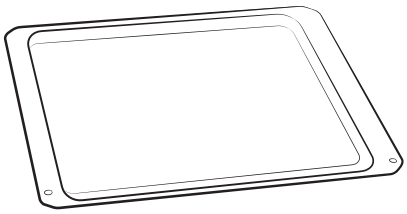
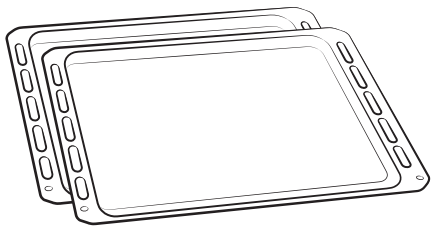
Accessories

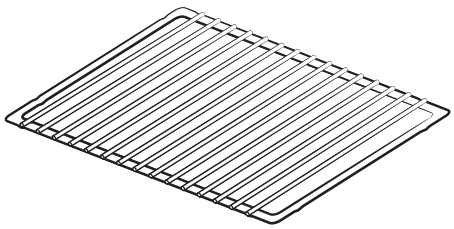
The oven comes with different accessories that help you prepare different types of food.



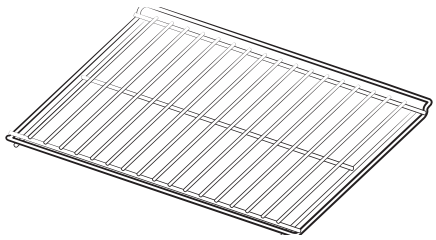
Ceramic tray
(Useful for microwave mode.)



Baking trays
(Do not use for microwave mode.)



Grill insert
(Useful for speed menu and grill mode.)



Oven rack
(Do not use for microwave mode.)

NOTE

See the **Cooking Smart** on page **47** to determine the appropriate accessory for your dishes.

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Installation

Installation instructions

General Technical Information

Electrical Supply	240 V ~ 50 Hz	
Dimensions (W × H × D)	Set size	595 x 454.2 x 570 mm
	Built in size	555 x 445 x 548.8 mm

Disposal of Packaging and Appliance

Packaging is recyclable.
Packaging may consist of the following materials:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.
The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

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Safety

- This appliance should only be connected by a qualified technician.
- The Oven is NOT designed for use in a commercial cooking setting.
- It should be used exclusively for cooking food in a home setting.
- The appliance is hot during and after use.
- Exercise caution when young children are present.

Electrical Connection

The house mains to which the appliance is connected should comply with national and local regulations.
Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

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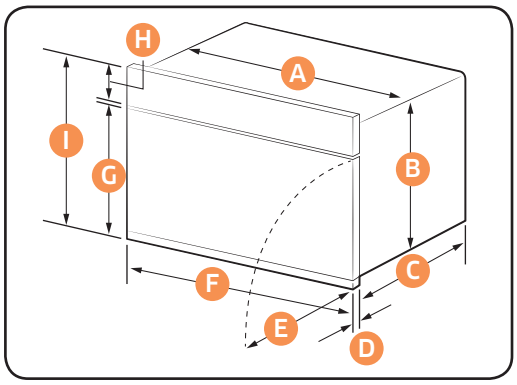
Installation

Install in the Built-in cabinet

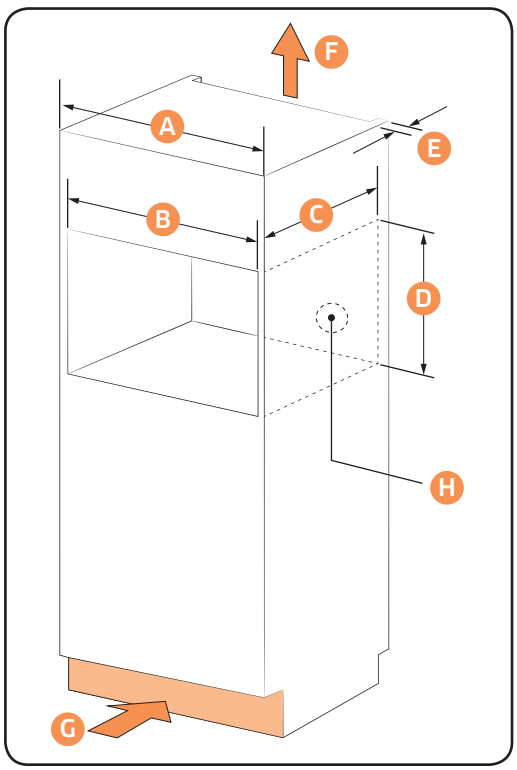
Kitchen Built-in cabinets in contact with the oven must be heatresistant up to 100 °C. Samsung will take no responsibility for damage of Built-in cabinets from the heat.

Required Dimensions for Installation



Oven (mm)

A	555	F	595
B	445	G	358
C	549	H	85
D	21	I	454.2
E	341		



Built-in cabinet (mm)

A	600
B	Min. 564-568
C	Min. 550
D	Min. 445 / Max. 450
E	Min. 50
F	200 cm^2
G	200 cm^2
H	Space for power outlet (30 ø Hole)

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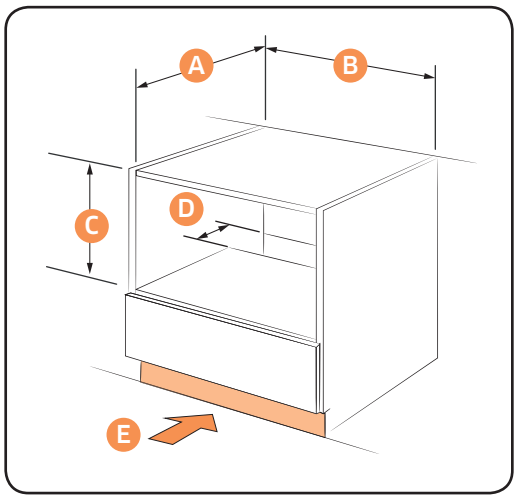
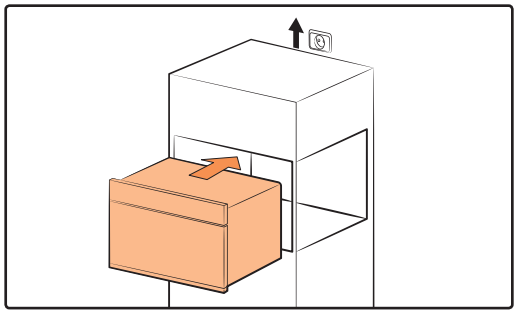


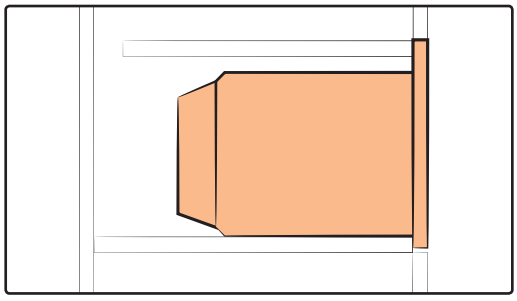
Under-sink Built-in cabinet (mm)

A	Min. 550
B	Min 564 / Max. 568
C	Min. 446 / Max 450
D	50
E	200 cm^2

Mounting the oven



1. Slide the oven partly into the recess. Lead the connection cable to the power source.



2. Slide the oven completely into the recess.

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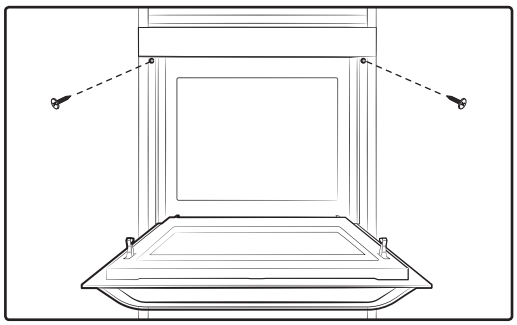
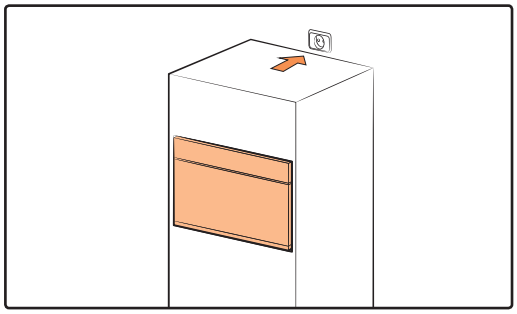
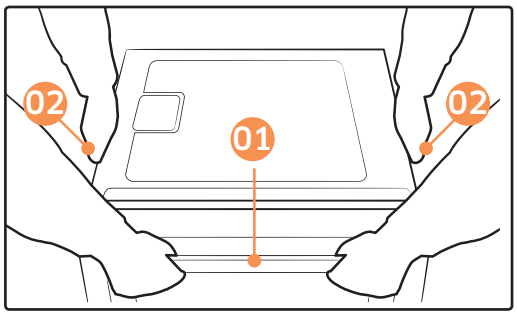
Installation



3. Fasten the oven using the two screws (4 x 25 mm) provoded.



4. Make the electrical connection. Check that the appliance works.



Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.

01 Door handle
02 Side handle

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Maintenance

Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

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Maintenance

Replacement (repair)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

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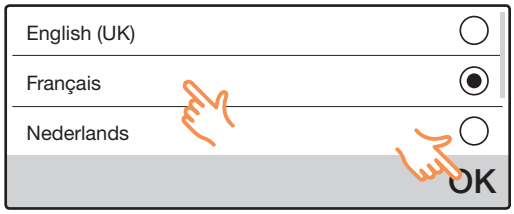
Before you start

Initial settings

When you turn on the oven for the first time, the Welcome screen appears with the Samsung logo. Follow the onscreen instructions to complete the initial settings. You can change the initial settings later by accessing the Settings screen.

STEP 1. Language



Choose a preferred menu language.

1. Select a language.
2. Tap **OK**.

STEP 2. Time

Specify the current time.

1. Tap any time element to display the onscreen number pad.
2. Use the number pad to input each time element (hour and minute).
3. Tap **OK**.
   To return to the previous screen, tap ⮌.

NOTE

When done, The display is shown simple manual.

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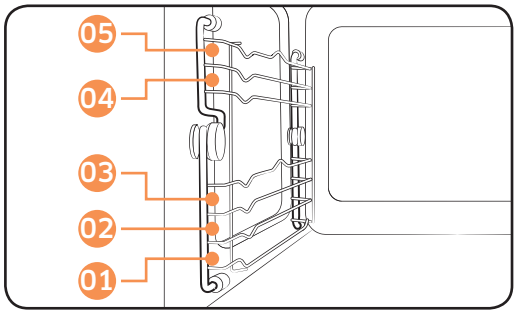
Before you start

Side runners

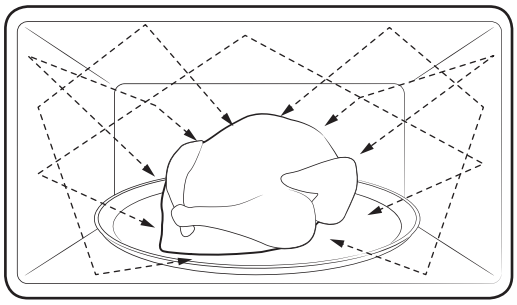


- Insert the accessory to the correct position inside of the oven.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.

01 Level 1	Microwave function
02 Level 2	Oven function
03 Level 3	
04 Level 4	
05 Level 5	

About microwave energy

Microwaves are high-frequency electromagnetic waves. The oven uses the prebuilt magnetron to generate microwaves which are used to cook or reheat food without deforming or discolouring the food.



1. The microwaves generated by the magnetron are distributed uniformly through the whirling distribution system. This is why the food is cooked evenly.
2. The microwaves are absorbed down to the food up to a depth of approx. 2.5 cm. Then, the microwaves are dissipated inside the food as cooking continues.
3. The cooking time is affected by the following conditions of the food.
   - Quantity and density
   - Moisture content
   - Initial temperature (especially, when frozen)

NOTE

The cooked food keeps heat in its core after cooking is complete. This is why you must respect the standing time specified in this manual, which ensures cooking evenly down to the core.

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Cookware for microwave

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the turntable.

Requirements:

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced pan with handles that weigh less than the main pan

Material		Microwave-safe	Description
Aluminium foil		△	Use for a small serving size to protect against overcooking. Arcing can occur if the foil is near the oven wall or if using an excessive amount of foil.
Crusty plate		○	Do not use for preheating for more than 8 minutes.
Bone china or earthenware		○	Porcelain, pottery, glazed earthenware and bone china are usually microwave-safe, unless decorated with a metal trim.
Disposable polyester cardboard dishes		○	Some frozen foods are packaged in these dishes.
Fast-food packaging	Polystyrene cups or containers	○	Overheating may cause these to melt.
	Paper bags or newspaper	×	These may catch fire.
	Recycled paper or metal trims	×	These may cause arcing

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Before you start

Material		Microwave-safe	Description
Glassware	Oven-to-table ware	○	Microwave-safe unless decorated with metal trims.
	Fine glassware	○	Delicate glassware may break or crack by rapid heating.
	Glass jars	○	Appropriate for warming only. Remove the lid before cooking.
Metal	Dishes	✕	These may cause arcing or fire.
	Freezer bag with twist-ties	✕	
Paper	Plates, cups, napkins, and kitchen paper	○	Use to cook for a short time. These absorb excess moisture.
	Recycled paper	✕	Causes arcing.
Plastic	Containers	○	Use thermoplastic containers only. Some plastics may warp or discolour at high temperatures.
	Cling film	○	Use to maintain moisture after cooking.
	Freezer bags	△	Use boilable or ovenproof bags only.
Wax or grease-proof paper		○	Use to maintain moisture and prevent spattering.

○ : Microwave safe △ : Use caution ✕ : Microwave unsafe

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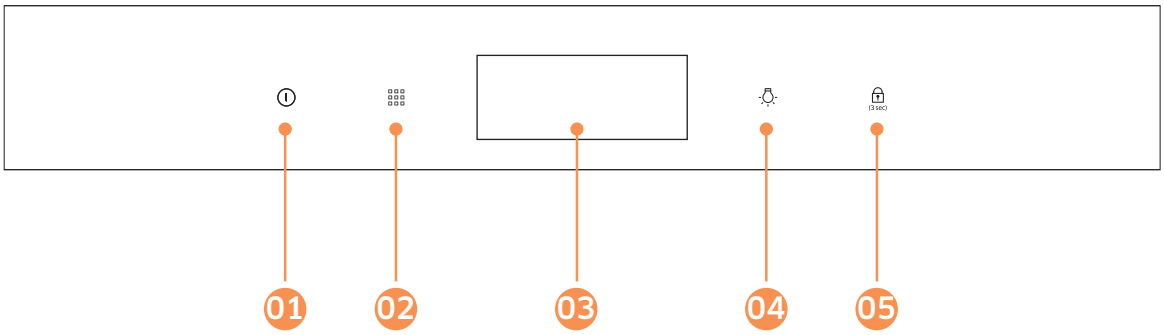
Operations

The oven offers 10 top-level menus that cover all aspects of using and maintaining the oven, from which you can access any cooking modes, options, or advanced functions or settings.

Control panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



01 Power	Press to turn the oven on. To turn it off, hold down for 1 seconds. If you encounter poor touching experience, or a blank screen (system down), hold down for 7 seconds to restart the oven.
02 Menu	Press to display 10 top-level menus: Oven function, MW Combi function, Auto cook, Auto Defrost, Special function, Favourites, Steam cleaning, Timer, Setting, and Help.
03 Touch-enabled display	For first-time use, it displays the top-level menus. After the first use, it displays the most used menu. You can swipe to navigate through the menus, and tap to select a desired item.
04 Oven light	Press to turn the internal light on or off. The oven light turns on automatically when the door is open or when the oven operation starts. And it turns off automatically after a certain period of inactivity in order to save power.
05 Child lock	To prevent accidents, Child lock disables all controls. Hold down for 3 seconds to activate, or hold down for 3 seconds again to deactivate the lock on the control panel.

NOTE

Tapping on the display while wearing plastic or oven gloves may not operate properly.

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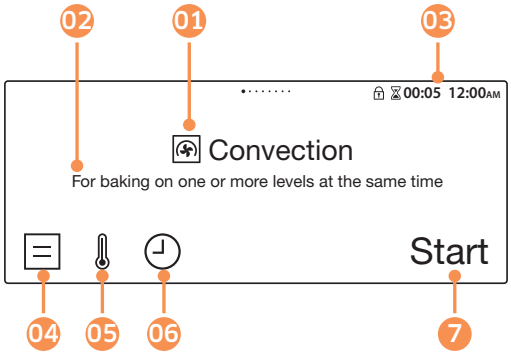
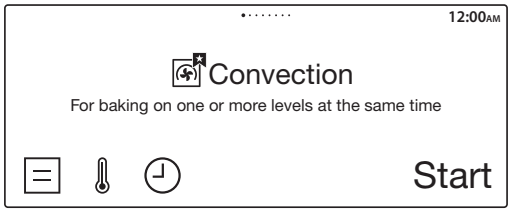
Operations

Display



01 The current or selected menu is displayed with a specific symbol.
02 Brief description of the current or selected menu.
03 Indication bar: from the left, Child Lock, Timer, and the current time.
04 Press to open the Oven function screen.
05 Press to change the temperature.
06 Press to change the cooking time.
07 Press to start operation.

Most used



The most frequent cooking mode from the recent 20 selections will be set as Most used. The next time you turn on the oven, the set cooking mode will appear on the main screen with the ★ symbol on top of the mode icon.
Note that if two or more cooking modes are used the same number of times, the recent one will be set as Most used.

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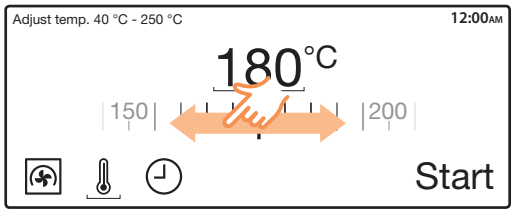
Common settings

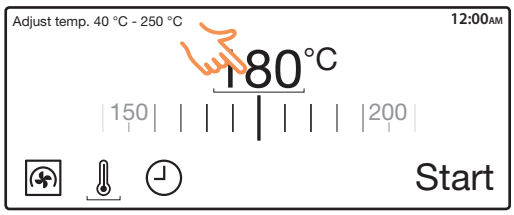
It is common to change the default temperature, power level and/or cooking time across all cooking modes. Follow the steps below to adjust the temperature and/or cooking time for the selected cooking mode.

Temperature

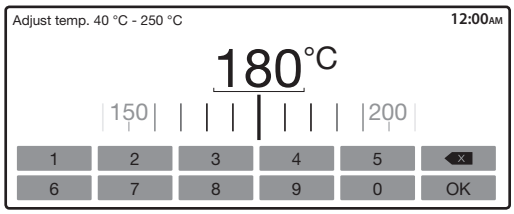
1. Tap to display the thermometer screen.



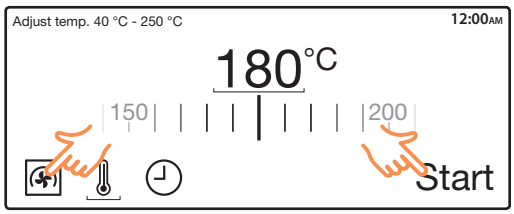
2. Swipe to the left or right to change the temperature by 5 °C.



Alternatively, tap the temperature element to display the number pad.



Use the number pad to input the temperature by manually.



3. Tap **Start** to start cooking, or press to return to the main screen.

Operations

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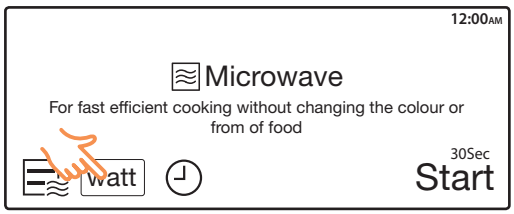
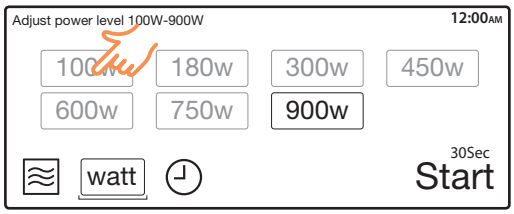
Operations

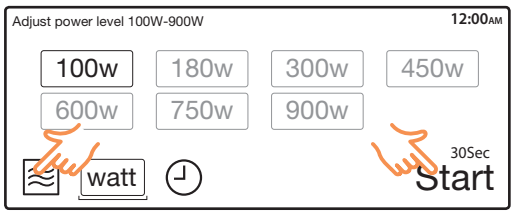
Power level



1. Tap watt to select power level.



2. Select a desired power level from the list that appears.



3. Tap **Start** to start cooking, or press to return to the main screen.

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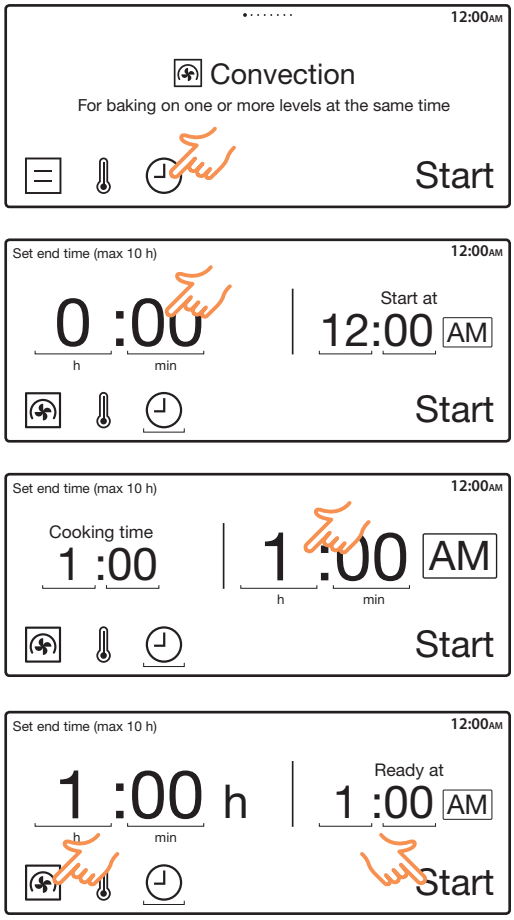
Cooking time



1. Tap ◴ to display the digital clock screen.
2. Tap any time element to display the onscreen number pad. Use the number pad to set each time element (hour and minute) to your preference.
3. Optionally, you can delay the end time of your cooking to a desired point. For this, tap any time element in the top-right panel (**Ready at**). Follow step 2 above to change the end time. See **Delay End** for more information.
4. When done, tap **OK** to confirm your changes.
5. Tap **Start** to start cooking, or press ⊛ to return to the main screen.

NOTE

MW Combi function cannot set End time.

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Operations

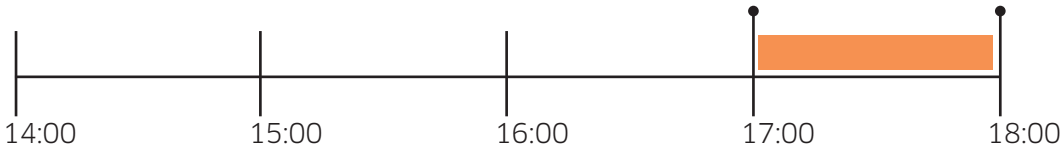
Delay End

Delay End is designed to make cooking more convenient.
Real-life case: Suppose you select a one-hour recipe at 14:00 and you want the oven to finish cooking at 17:00. To set the end time, change the Ready At time to 17:00. The oven will start cooking at 16:00 and end at 17:00 as you set.

Case 1

Current time: 14:00 Set cooking time: 1 hour Set Delay End time: 18:00

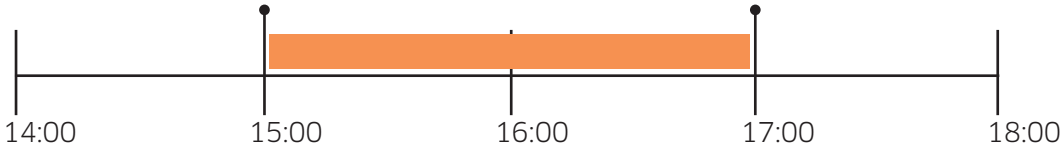
The oven will start cooking at 17:00 and end at 18:00 automatically.



Case 2

Current time: 14:00 Set cooking time: 2 hour Set Delay End time: 17:00

The oven will start cooking at 15:00 and end at 17:00 automatically.



⚠ CAUTION

Do not keep cooked food in the oven too long. The food may spoil.

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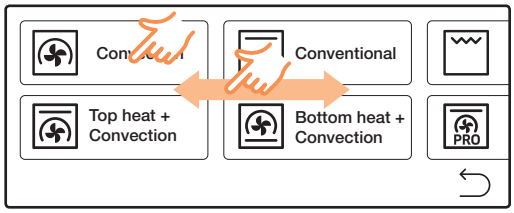
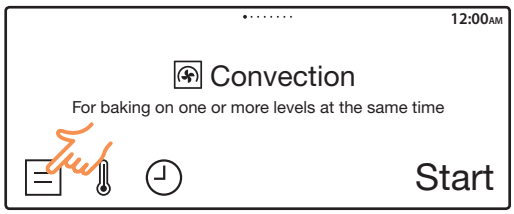
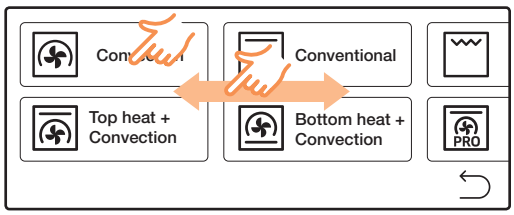
Oven function

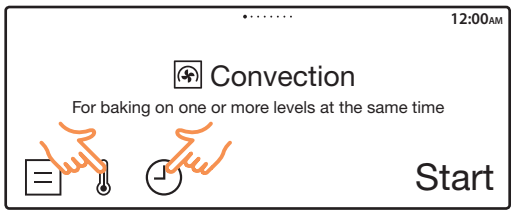


1. On the main screen, You can see oven function. Select a cooking mode.

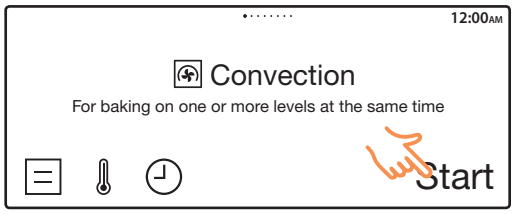


You can tap the List icon in the bottom-left corner, and select a desired cooking mode from the list that appears.





2. Change the default temperature and/or cooking time or select options if preferred.



3. Tap **Start**.

NOTE

- Availability of settings differ with the cooking mode.
- You can change the cooking time at any time during cooking.

- When cooking is complete, a message of "**Your cuisine is ready**" appears with a melody. To extend the cooking time, tap "**+5min**" to extend the cooking time by 5 minutes.
- To save the current recipe, tap ☆ to add it to the favourite list.

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Operations

Cooking modes

Mode		Temperature range (°C)	Suggested temperature (°C)
	Convection	40-250	180
		The rear heating element generates heat, which is evenly distributed by the convection fan. Use this mode for baking and roasting on different levels at the same time.	
	Top heat + Convection	40-250	180
		The top heating element generates heat, which is evenly distributed by the convection fan. Use this mode for roasting that requires a crispy top (for example, meat or lasagne).	
	Conventional	40-250	200
		The heat is generated from the top and bottom heating elements. This function should be used for standard baking and roasting for most types of dishes.	
	Large grill	150-250	220
		The large-area grill emits heat. Use this mode for browning the tops of food (for example, meat, lasagne, or gratin).	
	Fan grill	40-250	220
		Two top heating elements generate heat, which is distributed by the fan. Use this mode for grilling meat or fish.	
	Bottom heat + Convection	40-250	180
		The bottom heating element generates heat, which is evenly distributed by the convection fan. Use this mode for pizza, bread, or cake.	
	Intensive cook	40-250	180
		Intensive cook activates all heating elements alternately to distribute heat evenly inside the oven. Use this mode for large recipes, such as large gratins or pies.	
	Pro-roasting	40-150	100
		Pro-Roasting runs an automatic pre-heating cycle until the oven temperature reaches 220 °C. Then, the top heating element and the convection fan start operating to sear food such as meat. After searing, the meat will be cooked at low temperatures. Use this mode for beef, poultry, or fish.	

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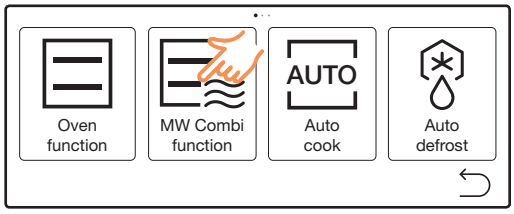
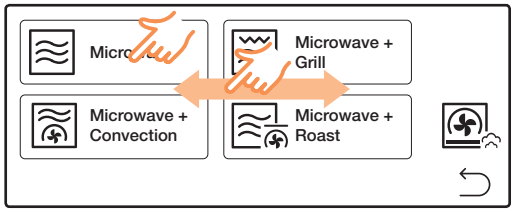
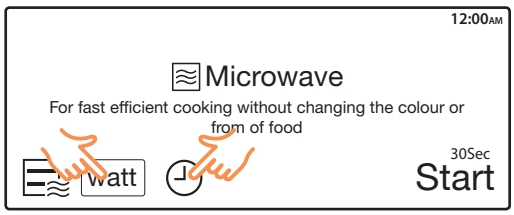
MW Combi function



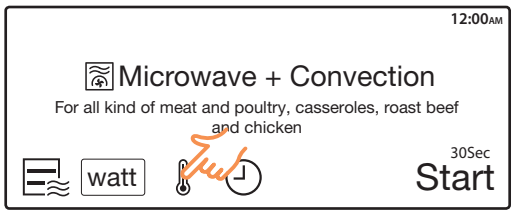
1. Press **Menu**, and then tap **MW Combi function**.

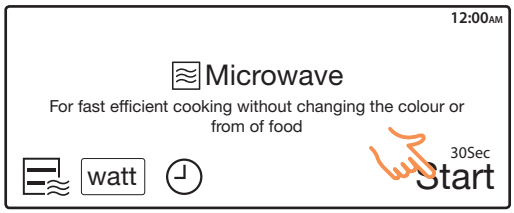


2. Select a desired cooking mode from the list that appears.



3. Change the default power level, temperature and/or cooking time if preferred.





4. Tap **Start** to start cooking, or press to return to the main screen.

NOTE

- Availability of settings differ with the cooking mode.
- You can change the cooking time at any time during cooking.
- When cooking is complete, a message of "**Your cuisine is ready**" appears with a melody. To extend the cooking time, tap "**+ 30sec**" to extend the cooking time by 30 seconds.
- To save the current recipe, tap ☆ to add it to the favourite list.

Operations

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Operations

Cooking modes

Mode		Temperature (℃)/ power level (w) range	Suggested temperature (℃)/ power level (w)
	Microwave	-/100-900	-/900
		The microwave energy enables food to be cooked or reheated without changing either the form or the colour.	
	Microwave + Convection	40-230/ 100-600	180/300
		The heating elements generate heat and the convection fan distributes the heat inside the oven, which is reinforced by the microwave energy.	
	Microwave + Grill	40-200/100-600	200/300
		The heating elements generate heat, which is reinforced by the microwave energy.	
	Microwave + Roast	40-200/100-600	180/300
		This mode combines Fan grill and microwave and is therefore reducing the cooking time while giving the food a brown and crispy surface.	

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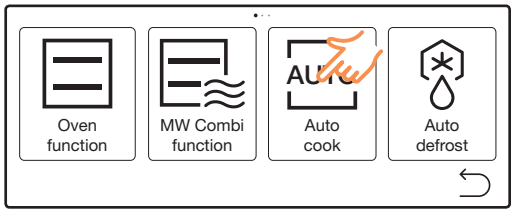
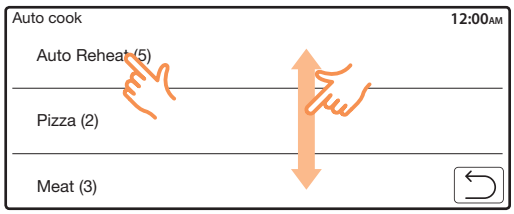
Auto cook

For inexperienced cooks, the oven offers a total of 35 auto cook features in 7 categories. Take advantage of this feature to save your time or shorten your learning curve. The cooking time, power level and temperature will be adjusted according to the selected recipe.

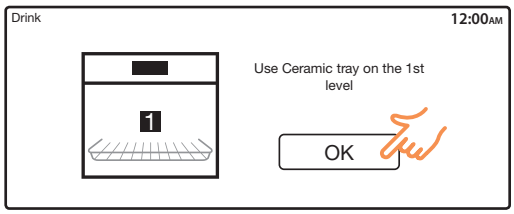


1. Press **Menu**, and then tap **Auto cook**.

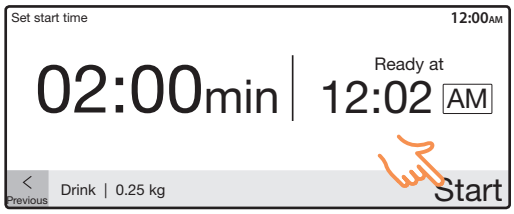


2. Swipe up or down to select a category, and then tap a desired recipe in that category.

3. Select a desired weight for the recipe.
4. Tap "**>**" to go to the next step, or tap "**<**" to return to the previous screen



5. Prepare food and accessories as instructed, and then tap **OK**.



6. Tap **Start** to start cooking.

Operations

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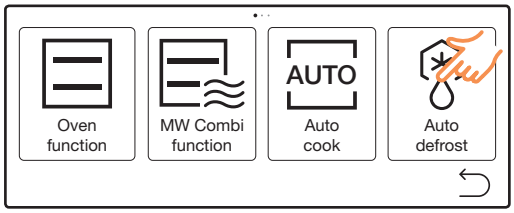
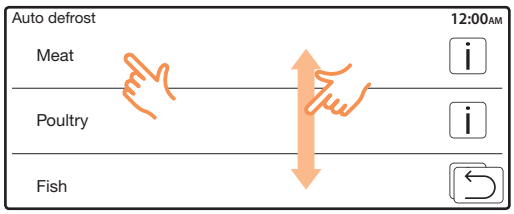
Operations

Auto defrost

For inexperienced cooks, the oven offers a total of 5 auto defrost features. Take advantage of this feature to save your time or shorten your learning curve. The cooking time, power level and temperature will be adjusted according to the selected recipe.

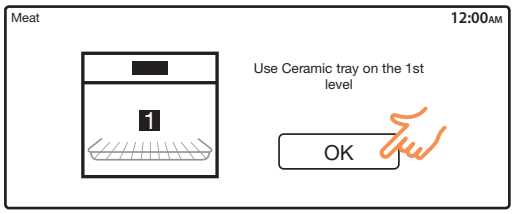


1. Press **Menu**, and then tap **Auto defrost**.

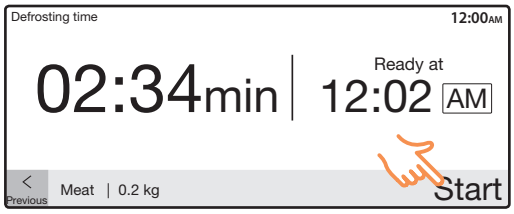


2. Swipe up or down to select a category, and then tap a desired recipe in that category.

3. Tap the weight element to display the number pad.
   Use the number pad to input the desired weight by manually.
4. Tap "**>**" to go to the next step, or tap "**<**" to return to the previous screen



5. Prepare food and accessories as instructed, and then tap **OK**.



6. Tap **Start** to start cooking.

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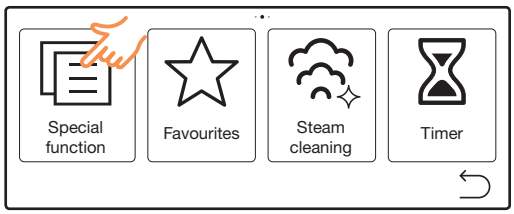
Special function

Add special or additional functions to improve your cooking experience.



1. Press **Menu**, and then tap **Special function**.

2. Select a desired function.

3. Change the default temperature and/or cooking time if preferred.
4. Tap **Start**.

NOTE

- You can change the cooking time at any time during cooking.
- When cooking is complete, a message of "**Your cuisine is ready**" appears with a melody. To extend the cooking time, tap "+5min" to extend the cooking time by 5 minutes.

Special functions

Mode	Temperature range (°C)	Suggested temperature (°C)	Instructions
Keep warm	60-100	70	Use this only for keeping foods warm that have just been cooked.
Multi level cook	40-250	180	Use this for cooking with two multi levels at the same time.

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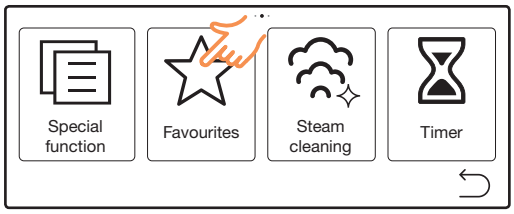
Operations

Favourites

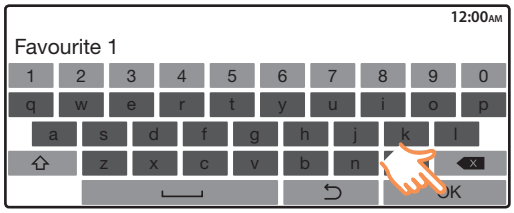
Add a frequent recipe to the Favourites list for future reference. This will save your time for searching for a past recipe that you want to use. The oven provides two ways to do this:

How To 1 – Create a custom recipe



1. Press **Menu**, and then tap **Favourites**.

2. A message of "**Create your own recipe**" appears. Tap **Next**.
3. Follow the onscreen instructions to manually set the oven mode, temperature, cooking time and/or options to your preference.



4. Use the onscreen key pad to rename the recipe.
5. Tap **OK**. Your settings will be added to the Favourites.

NOTE

Favourite recipes, if you have added, will be listed in the Favourites in Step 2 above. In this case, tap Add to favourites to create a new recipe.

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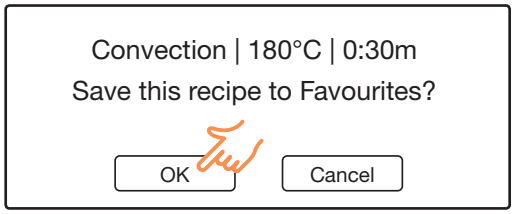
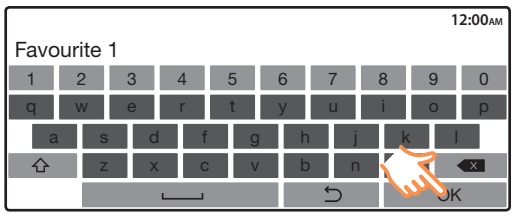
How To 2 – Add the current recipe to the Favourites

You can use the current recipe to add to the Favourites as a new item.

1. When cooking the current recipe is complete, tap ☆.



2. A message of "**Save this recipe to Favourites?**" appears. Tap **OK** to create a new recipe.



3. The onscreen key pad appears.
   Use the onscreen key pad to rename the recipe.
4. Tap **OK**. The current recipe will be added to the Favourites.

Operations

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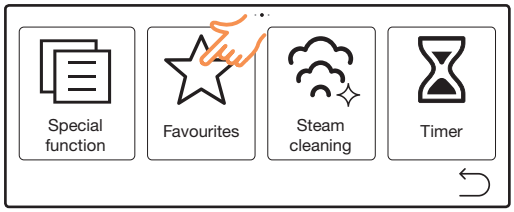
Operations

To use a favourite recipe



1. Press **Menu**, and then tap **Favourites**.

2. Tap a desired recipe in the list that appears. Detailed information on the selected recipe will be displayed.

3. Tap **Start** to start cooking.

NOTE

You can edit or remove recipes in the Favourites list.

- To edit a recipe name, select the recipe, and then tap .
- To remove a recipe from the list, select the recipe, and then tap icon.

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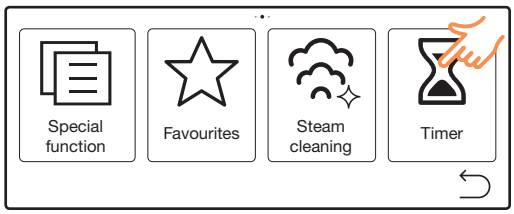
Timer

Timer helps you check the time or operating duration while cooking.



1. Press **Menu**, and then tap **Timer**.

2. Tap any time element to display the onscreen number pad.
3. Use the number pad to set a desired time.
4. When done, tap **Start**.

NOTE

When the time has elapsed to a set point, a message of "**Time is up**" appears with a melody. Tap **OK** to confirm your settings.

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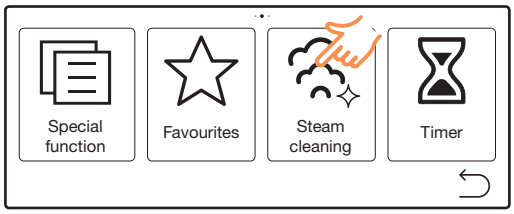
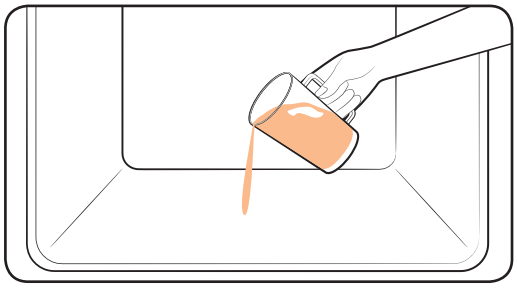
Operations

Steam cleaning

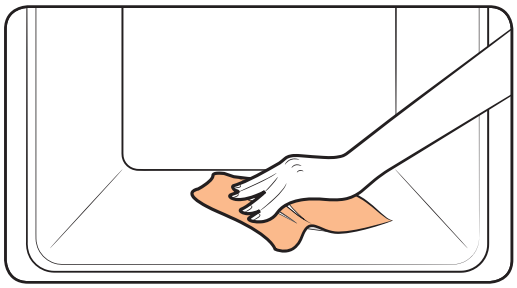
This is useful for cleaning light soiling with steam.
This automatic function saves you time by removing the need for regular manual cleaning.



1. Access **Menu** > **Steam cleaning**, and then tap **Start**.
2. Remove all accessories as instructed, and then tap **OK**.



3. Pour 100 ml of water onto the bottom of the oven and close the oven door, and then tap **OK**. It takes 15 minutes to complete the cycle.



4. Use a dry cloth to clean inside the oven.

WARNING

- Do not open the door before the cycle is complete. The water inside the oven is very hot, and it can cause a burn.

NOTE

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, and try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

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Settings

You may want to change the default settings to your preference, or to check the network connection for diagnosis. The oven offers you with 8 different setting items.

Language

Choose a display language.

- Access **Menu** > **Settings**, and then tap a preferred language.

Volume

Adjust the volume level for beeps and melodies.

- Access **Menu** > **Settings**, and then use the bar next to Volume to adjust the volume.

Brightness

Change the brightness of the display screen.

- Access **Menu** > **Settings**, and then use the bar next to Brightness to adjust the screen brightness.

About device

Check the current version of the firmware and License information.

- Access **Menu** > **Settings** > **About device**.

Software
Check the current version of the firmware.

License information
Check the license information of the firmware.

Display

The oven enters Standby mode after a certain time of inactivity, which displays the current time. You can enable or disable the clock screen that appears in Standby mode.

- Access **Menu** > **Settings**, and then tap to toggle between **On** and **Off**.

Clock type

Select a clock type of the current time that appears in Standby mode. Two types are available, Analogue and Digital.

- Access **Menu** > **Settings**, and then tap to toggle between **Analog** and **Digital**.

Clock format

Select a time format of the current time that appears in Standby mode. Two formats are available, 12-hour and 24-hour.

- Access **Menu** > **Settings**, and then tap to toggle between **24h** and **AM/PM** (12h).

Set time

Set the current time.

1. Access **Menu** > **Settings** > **Set time**.
2. Tap any time element to display the onscreen number pad.
3. Use the number pad to enter each element (hour and minute).
4. Tap to toggle between **AM** and **PM** (avaliable with the 12-hour format).
5. Tap **OK** to save your changes.

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Operations

Help

Useful tips and explanations on a specific item that you select.

Troubleshooting

Tap a checkpoint directly on the screen, and try the suggestions.

Guide for first use

You will be provided with simple instructions on basic use of the oven.

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Cooking Smart

Auto cooking

Auto cook guide

1. Auto Reheat

Food	Serving size (kg)	Accessory	Level
Drink	0.25 0.5	Ceramic tray	1
	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, Place 2 mugs side by side on ceramic tray. Leave them to stand in the microwave oven. Stir well after 1-2 min standing. Be careful while taking the cups out (see safety instructions for reheating liquids).		
Plate meal	0.3-0.4 0.4-0.5	Ceramic tray	1
	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.		
Frozen plate meal	0.3-0.4 0.4-0.5	Ceramic tray	1
	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.		
Soup	0.2-0.3 0.4-0.5	Ceramic tray	1
	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of ceramic tray. Stir carefully before and after 2-3 min standing.		

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Food	Serving size (kg)	Accessory	Level
Stew	0.2-0.3 0.4-0.5	Ceramic tray	1
	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of ceramic tray. Stir carefully before and after 2-3min standing.		

2. Pizza

Food	Serving size (kg)	Accessory	Level
Homemade pizza	0.6-1.0	Baking tray	2
	Put pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese.		
Frozen pizza	0.3-0.4 0.4-0.5	Baking tray	3
	Put frozen pizza on oven rack.		

3. Meat

Food	Serving size (kg)	Accessory	Level
Beef steak, thin	0.3-0.6	Oven rack + Baking tray	5 + 2
	We recommend to preheat the oven to 250 ˚C with grill mode for 5 min. Put beef steaks side by side in the middle of oven rack and baking tray. Turn over as soon as the oven beeps. Push Start button to continue process.		
Roast pork	0.8-1.0	Grill insert + Ceramic tray	3
	Put marinated roast pork on grill insert rack with ceramic tray. When beeps, turnover and start again.		
Lamb chops	0.3-0.6	Oven rack + Baking tray	5 + 2
	Marinate lamb chops. Put lamp chops on oven rack and baking tray. Turnover, as soon as the oven beeps and push the Start button to continue process.		

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4. Poultry & Sea Food

Food	Serving size (kg)	Accessory	Level
Chicken pieces	0.5-0.7 1.0-1.2	Grill insert + Ceramic tray	5
	Brush chilled chicken pieces with oil and spices. Put on grill insert with ceramic tray with the skin-side down. Turnover, as soon as the oven beeps. After cooking let stand for 2-3 minutes.		
Whole chicken	1.0-1.1 1.2-1.3	Grill insert + Ceramic tray	5
	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of grill insert rack with ceramic tray in shelf level 2. Turnover, as soon as the oven beeps. Put Start button to continue process. After cooking let stand for 5 minutes.		
Fish fillet	0.3-0.6	Oven rack + Baking tray	5 + 2
	Marinate fish fillet(2 cm) and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Push Start button to continue process.		
Salmon Steak	0.3-0.6	Oven rack + Baking tray	5 + 2
	Marinate salmon steaks and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Push Start button to continue process.		
Prawns	0.2-0.5	Oven rack + Baking tray	5 + 2
	Put the raw prawn on oven rack and baking tray evenly.		

5. Pie & Bread

Food	Serving size (kg)	Accessory	Level
Apple pie	1.2-1.4	Oven rack	2
	Put apple pie into a round metal dish. Put on the oven rack. The weight ranges include apple and so on.		

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Food	Serving size (kg)	Accessory	Level
Base for fruit pie	0.3-0.5	Oven rack	3
	Put batter into metal base dish on the oven rack.		
Brownies	0.5-0.7	Oven rack	3
	Put dough into a round glass pyrex and ceramic dish on the oven rack.		
Croissants	0.2-0.4	Baking tray	3
	Use baking paper. Put croissants side by side on the baking tray.		
Dutch butter pie	0.5-0.7	Oven rack	2
	Put fresh dough into a 22 cm round metal baking dish. Put on the rack.		
Dutch loaf cake	0.7-0.8	Oven rack	3
	Put fresh dough into suitable sized rectangular metal baking dish(length 25 cm). Put dish lengthway to the door on oven rack.		
Muffins	0.5-0.6	Oven rack	3
	Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack.		
Rising yeast dough	0.3-0.6	Oven rack	3
	Prepare yeast dough for pizza, cake or bread. Put into a large round heat-resistant dish and cover with cling film.		
Sponge cake	0.3-0.6	Oven rack	2
	Preheat the oven, using the conventional heat mode to 180°C.Put 300 g dough into 18 cm, 400 g into 24 cm and 500 g into 26 cm diameter round black metal baking dish. Set dish in the middle of oven rack.		
White bread	0.7-0.8	Oven rack	3
	Put fresh dough into suitable sized rectangular metal baking dish(length 25 cm). Put dish lengthway to the door on oven rack.		
Puff pastry, filled apple	0.3-0.5	Baking tray	2
	Use baking paper. Put 4 pcs side by side on the baking tray.		

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6. Side Dishes

Food	Serving size (kg)	Accessory	Level
Fresh vegetables	0.3-0.4 0.5-0.6	Ceramic tray	1
	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of ceramic tray. Cook covered. Stand 2-3 minutes and stir after cooking.		
Peeled potato	0.5-0.6 0.7-0.8	Ceramic tray	1
	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of ceramic tray. Stand 2-3 minutes and stir after cooking.		
White rice	0.3-0.4	Ceramic tray	1
	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.3 kg rice, add 600 ml cold water. Use glass pyrex bowl with lid. Put bowl in the centre of ceramic tray. Cook covered. Stand 5 minutes and stir after cooking.		
Baked potato halves	0.4-0.6 0.6-0.8	Grill insert + Ceramic tray	4
	Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill. After cooking let stand for 2-3 minutes.		
Frozen vegetables	0.3-0.4 0.4-0.5	Ceramic tray	1
	Put frozen vegetables, such as broccoli, carrot slices, cauliflower florets and peas into a glass bowl with lid. Add 1-2 tbsp. water. Put bowl in the centre of ceramic tray. Cook covered. Stand 2-3 minutes and stir after cooking.		

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Cooking Smart

7. Convenience

Food	Serving size (kg)	Accessory	Level
Frozen lasagne	0.4-0.6	Grill insert + Ceramic tray	3
	Put frozen lasagne in a suitable glass pyrex or ceramic dish. After reheating let stand for 2-3 minutes.		
Frozen oven chips	0.2-0.8	Baking tray	3
	Distribute frozen oven chips on metal baking tray.		
Frozen croquettes	0.4-0.6	Baking tray	3
	Put frozen potato croquettes evenly on metal baking tray.		
Frozen fish gratin	0.4-0.6	Grill insert + Ceramic tray	3
	Put frozen fish gratin in a suitable glass pyrex or ceramic dish. After cooking stand for 2-3 minutes. This programme is suitable for frozen ready products consisting of fillets topped with vegetables and sauce.		

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Auto Defrost guide

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

Food	Serving size (g)	Accessory	Level	Standing Time (min.)
Meat	0.2-2.0	Ceramic tray	1	20-90
	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.			
Poultry	0.2-2.0	Ceramic tray	1	20-90
	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.			
Fish	0.2-2.0	Ceramic tray	1	20-60
	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.			
Bread/Cake	0.1-1.0	Ceramic tray	1	10-30
	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short / crust pastry, fruit and cream cakes as well as for cake with chocolate topping.			
Fruit	0.1-0.8	Ceramic tray	1	5-15
	Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.			

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Cooking Smart

Manual cooking

Microwave cooking guide

- Do not use metal containers with Microwave mode. Always put food containers on the turntable.
- It is recommended to cover the food for best results.
- After cooking is complete, let the food settle in its own steam.

Frozen vegetables

- Use a glass Pyrex container with a lid.
- Stir vegetables twice during cooking, and once after cooking.
- Add seasoning after cooking.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)
Spinach	150	600	5-6	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Broccoli	300	600	8-9	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Peas	300	600	7-8	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Green Beans	300	600	7½-8½	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Mixed Vegetables (Carrots/Peas/Corn)	300	600	7-8	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Mixed Vegetables (Chinese Style)	300	600	7½-8½	2-3
	Add 15 ml (1 tbsp.) of cold water.			

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Fresh vegetables

- Use a glass Pyrex container with a lid.
- Add 30-45 ml of cold water for every 250 g.
- Stir once during cooking, and once after cooking.
- Add seasoning after cooking.
- For faster cooking, it is recommended to cut into smaller, even sizes.
- Cook all fresh vegetables using full microwave power (900 W).

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Broccoli	250 500	4-5 5-6	3
	Prepare even sized florets. Arrange the stems to the centre		
Brussels sprouts	250 500	5-6 7-8	3
	Add 60–75 ml (4-5 tbsp.) of water.		
Carrots	250	5-6	3
	Cut carrots into even sized slices.		
Cauliflower	250 500	5-6 7-8	3
	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.		
Courgettes	250	3-4	3
	Cut courgettes into slices. Add 30 ml (2 tbsp.) of water or a knob of butter. Cook until just tender.		
Egg Plants	250	3-4	3
	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.		
Leeks	250	3-4	3
	Cut leeks into thick slices.		
Mushrooms	125 250	1-2 2-3	3
	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.		

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Cooking Smart

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Onions	250	4-5	3
	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.		
Peppers	250	4-5	3
	Cut pepper into small slices.		
Potatoes	250 500	4-5 7-8	3
	Weigh the peeled potatoes and cut them into similar sized halves or quarters.		
Turnip cabbage	250	5-6	3
	Cut turnip cabbage into small cubes.		

Rice and pasta

Stir from time to time during and after cooking.

Cook uncovered, and close the lid during settling. Then, drain water thoroughly.

- **Rice**: Use a large glass Pyrex container with a lid against the rice doubling in volume.
- **Pasta**: Use a large glass Pyrex container.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)	Directions
White rice (parboiled)	250	800	17-18	5	Add 500 ml of cold water.
	375		18-20		Add 750 ml of cold water.
Brown rice (parboiled)	250	800	20-22	5	Add 500 ml of cold water.
	375		22-24		Add 750 ml of cold water.
Mixed rice (rice + wild rice)	250	800	17-19	5	Add 500 ml of cold water.
Mixed corn (rice + grain)	250	800	18-20	5	Add 400 ml of cold water.
Pasta	250	800	10-11	5	Add 1000 ml of hot water.

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Reheating

- Do not reheat large-sized foods such as joints of meat, which easily overcook.
- It is safer to reheat foods at lower power levels.
- Stir well or turn over during and after cooking.
- Use caution for liquids or baby foods. Stir well before, during, and after cooking with a plastic spoon or glass stirring stick to prevent eruptive boiling and scalding. Keep them inside the oven during the standing time. Allow a longer reheating time than other food types.
- Recommended standing time after reheating is 2-4 minutes. See the table below for reference.

Liquids and food

Food	Serving size	Power (W)	Cooking time (min.)	Standing time (min.)
Drink	250 ml (1 mug) 500 ml (2 mugs)	800 W	1½-2 2-3	1-2
	Pour into a ceramic cup and reheat uncovered. Place cup in the center of ceramic tray. Stir carefully before and after standing time.			
Soup (Chilled)	250 g	800 W	3-4	2-3
	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.			
Stew (Chilled)	350 g	600 W	5-6	2-3
	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.			
Pasta with sauce (Chilled)	350 g	600 W	5-6	2-3
	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.			
Plated meal (Chilled)	350 g 450 g	600 W	5-6 6-7	3
	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling film.			

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Cooking Smart

Baby foods & milk

Food	Serving size	Power (W)	Cooking time (sec.)	Standing time (min.)
Baby Food (Vegetable + Meat)	190 g	600 W	30-40	2-3
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20-30	2-3
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby Milk	100 ml 200 ml	300 W	30-40 50-60	2-3
	Stir or Shake well and pour into a sterilized glass bottle. Place into the centre of ceramic tray. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, Shake well and check the temperature carefully.			

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Defrost

Put frozen food in a microwave-safe container without a cover. Turn over during defrosting, and drain off liquid and remove giblets after defrosting. For faster defrosting, cut the food into small pieces, and wrap them with aluminum foil before defrosting. When the outer surface of frozen foods begins to melt, stop defrosting and let stand as instructed in the table below.

Do not change the default power level (180 W) for defrosting.

Place food on ceramic tray, and then insert ceramic tray in level 1.

Food		Serving size (g)	Defrosting time (min.)	Standing time (min.)
Meat	Minced meat	250 500	6-7 8-12	15-30
	Pork steaks	250	7-8	
	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time.			
Poultry	Chicken pieces	500 (2 pcs.)	12-14	15-60
	Whole chicken	1200	28-32	
	First, put chicken pieces skin - side down, whole chicken breast - side - down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.			
Fish	Fish fillets	200	6-7	10-25
	Whole fish	400	11-13	
	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time.			
Fruit	Berries	300	6-7	5-10
	Spread fruit on a flat, round glass dish with a large diameter.			
Bread	Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20
	Toast/sandwich	250 500	4-4½ 7-9	
	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.			

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Cooking Smart

Convection guide

Convection

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Convection mode.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Hazelnut cake square mould	160-170	Oven rack	2	60-70
Lemon cake ring-shaped or bowl mould	150-160	Oven rack	2	50-60
Sponge cake	150-160	Oven rack	2	25-35
Fruit flan base	150-170	Oven rack	2	25-35
Flat streusel fruit cake (yeast dough)	150-170	Baking tray	3	30-40
Croissants	170-180	Baking tray	2	10-15
Bread rolls	180-190	Baking tray	2	10-15
Cookies	160-180	Baking tray	3	10-20
Oven chips	200-220	Baking tray	3	15-20

Top heat + convection

Use temperatures and times in this table as guidelines for roasting.
We recommend to preheat the oven using Top heat + convection mode.
Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 2.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Beef roast beef (1 kg / medium)	170-190	Oven rack + Baking tray	3 + 2	60-90
Pork shoulder joint/Roll (1 kg)	180-200	Oven rack + Baking tray	3 + 2	90-120

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Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Lamb roast lamb/Leg of lamb (0.8 kg)	190-210	Oven rack + Baking tray	3 + 2	50-80
Chicken whole chicken (1.2 kg)	200-220	Oven rack + Baking tray	3 + 2	50-70
Fish whole trouts (2 pcs / 0.5 kg)	180-200	Oven rack + Baking tray	3 + 2	30-40
Duck breast (0.3 kg)	180-200	Oven rack + Baking tray	3 + 2	25-35

Bottom heat + convection

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Bottom heat + convection mode.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Homemade pizza	180-200	Baking tray	2	20-30
Chilled pre-baked quiche/Pie	180-200	Oven rack	2	10-15
Frozen self rising pizza	180-200	Baking tray	2	15-20
Frozen pizza	180-200	Baking tray	2	15-25
Chilled pizza	180-200	Baking tray	2	8-15
Apple pie	160-180	Oven rack	2	60-70
Puff pastry, apple filling	180-200	Baking tray	2	10-15

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Cooking Smart

Grilling guide

Large grill

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food	Accessory	Level	Cooking time 1st side (min.)	Cooking time 2nd side (min.)
Kebab spits	Oven rack + Baking tray	5 + 2	8-10	6-8
Pork steaks	Oven rack + Baking tray	5 + 2	7-9	5-7
Sausages	Oven rack	5 + 2	6-8	6-8
Chicken pieces	Oven rack + Baking tray	5 + 2	20-25	15-20
Salmon steaks	Oven rack + Baking tray	5 + 2	8-12	6-10
Sliced vegetables	Baking tray	5	15-20	-
Toast	Oven rack	5	2-3	1-2
Cheese toasts	Oven rack	5	3-5	-

Fan grill

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food	Accessory	Level	Cooking time (min.)
Sausages	Oven rack	4	8-10
Potato wedges	Oven rack	4	20-25
Frozen oven chips	Baking tray	4	15-20
Frozen croquettes	Baking tray	4	20-25
Frozen nuggets	Baking tray	4	15-20
Salmon steak	Oven rack + Baking tray	4 + 2	15-20
Fish fillet	Oven rack + Baking tray	4 + 2	12-17
Whole fish	Oven rack + Baking tray	4 + 2	15-20
Chicken pieces	Oven rack + Baking tray	4 + 2	30-40

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Combination cooking guide

- Do not use metal containers with Microwave mode. Always put food containers on the turntable.
- It is recommended to cover the food for best results.
- After cooking is complete, let the food settle in its own steam.

Microwave + Grill

Use power level with temperatures and times in this table as guidelines for cooking. Preheating is not needed.

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time 1st side (min.)	Cooking time 2nd side (min.)
Baked potatoes	600	180-200	Ceramic tray+ Grill insert	4	10-15	-
Grilled tomatoes	300	160-180	Ceramic tray+ Grill insert	4	05-10	-
Vegetable gratin	450	180-200	Ceramic tray+ Grill insert	4	10- 20	-
Roast fish	300	180-200	Ceramic tray+ Grill insert	4	04-08	04-06
Chicken pieces	300	180-200	Ceramic tray+ Grill insert	4	10-15	10-15

Microwave + Convection

Use power level with temperatures and times in this table as guidelines for cooking. Preheating is not needed.

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time 1st side (min.)	Cooking time 2nd side (min.)
Whole chicken (1.2 kg)	450	180-200	Ceramic tray+ Grill insert	3	25-30	15 - 25

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Cooking Smart

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time 1st side (min.)	Cooking time 2nd side (min.)
Roast beef/ Lamb (Medium)	300	180-200	Ceramic tray+ Grill insert	3	15-20	15-20
Frozen lasagne/ Pasta gratin	450	180-200	Ceramic tray+ Grill insert	3	20-25	-
Potato gratin	450	180-200	Ceramic tray+ Grill insert	3	10-15	-
Fresh fruit flan	100	160-180	Ceramic tray	3	40-50	-

Microwave + Roast

Use power level with temperatures and times in this table as guidelines for cooking. Preheating is not needed.

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time (min.)
Chicken pieces	300	180-200	Ceramic tray + Grill insert	4	20-30
Potato wedges	300	180-200	Ceramic tray + Grill insert	4	15-20
Whole fish	300	180-200	Ceramic tray + Grill insert	4	15-20
Fish fillet	300	180-200	Ceramic tray + Grill insert	4	10-15
Frozen nuggets	450	180-200	Ceramic tray + Grill insert	4	10-15
Frozen spring rolls	300	180-200	Ceramic tray + Grill insert	4	05-10
Frozen fish finger	300	180-200	Ceramic tray + Grill insert	4	15-20

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Conventional guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Conventional mode.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Lasagne	200-220	Oven rack	3	20-25
Vegetables gratin	180-200	Oven rack	3	20-30
Potato gratin	180-200	Oven rack	3	40-60
Frozen pizza baguettes	160-180	Baking tray	3	10-15
Marble cake	160-180	Oven rack	2	50-70
Loaf cake	150-170	Oven rack	2	50-60
Muffins	180-200	Oven rack	2	20-30
Cookies	180-200	Baking tray	3	10-20

Intensive cook guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Lasagne (2 kg)	180-200	Oven rack	2	20-30
Vegetables gratin (2 kg)	160-180	Oven rack	2	40-60
Potato gratin (2 kg)	160-180	Oven rack	2	60-90
Beef roast beef (2 kg / medium)	160-180	Oven rack + Baking tray	3 + 2	60-90
Duck whole (2 kg)	180-200	Oven rack + Baking tray	3 + 2	60-90
2 Chickens whole (1.2 kg each)	200-220	Oven rack + Baking tray	3 + 2	60-90

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Cooking Smart

Pro-Roasting

Use temperatures and times in this table as guidelines for baking.

Food	Temp. (°C)	Accessory	Level	Cooking time (hrs.)
Roast beef	60-80	Oven rack + Baking tray	3 + 2	3:30 - 4:30
Pork roast	70-90	Oven rack + Baking tray	3 + 2	3:30 - 4:00
Duck breast	60-80	Oven rack + Baking tray	3 + 2	1:30 - 2:00
Fillet of beef	70-90	Oven rack + Baking tray	3 + 2	1:30 - 2:00
Pork fillet	70-90	Oven rack + Baking tray	3 + 2	1:30 - 2:00

Multi level cook (Special)

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Multi-Level Cook mode.

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Small cakes	150-160	2 baking trays	2 + 5	20-30
Mini pies	160-180	2 baking trays	2 + 5	20-30
Croissants	160-180	2 baking trays	2 + 5	20-30
Puff pastry	180-200	2 baking trays	2 + 5	30-40
Cookies	170-190	2 baking trays	2 + 5	15-20
Lasagne	160-180	Oven rack + Baking Tray	2 + 5	30-45
Frozen oven chips	180-200	2 baking trays	2 + 5	30-50
Frozen nuggets	180-200	2 baking trays	2 + 5	20-30
Frozen pizza	200-220	Oven rack + Baking Tray	2 + 5	20-30

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Quick & Easy

Melting butter
Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

Melting chocolate
Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

Meltng crystallized honey
Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

Melting gelatine
Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

Cooking glaze/icing (for cake and gateaux)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

Cooking jam
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Put directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W. Stir several times well during cooking.

Browning almond slices
Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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Troubleshooting

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

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Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.

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Troubleshooting

Problem	Cause	Action
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

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Problem	Cause	Action
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the "Cancel" button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

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Troubleshooting

Problem	Cause	Action
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30 sec button when it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

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Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

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Troubleshooting

Problem	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Reset the oven controls or use suitable cookware with flat bottoms.

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Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Description	Action
C-20	The temperature sensor is open.	Unplug the power cord of the oven, and contact a local Samsung service centre.
	The temperature sensor is short.	
C-F0	If there is no communication between the main and sub MICOM.	
C-F1	Only occurs during EEPROM Read/Write	
C-21	This code appears when the oven temperature high. In case the temperature rises over the limit temperature during operation of each mode. (Fire sensed.)	Unplug the power cord for cooling enough time, and restart the microwave oven.
C-F2	The touch key is malfunction.	Stop the oven and then try again.
C-d0		Unplug the power cord for cooling enough time, and clean the button. (Dust, Water) When appear same problem, contact a local Samsung service centre.

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Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.
By right of the common regulation 2/1984 (III.10) BKM-IpM. we as distributors testify, that the NQ50J9530 oven of Samsung comply with the undermentioned technological parameters.

Power Source		240 V ~ 50 Hz
Power Consumption	Maximum power	3350 W
	Microwave	1650 W
	Grill	2750 W
	Convection	2700 W
Output Power		100 W / 900 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (21)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit	595 x 454.2 x 570 mm
	Built-in	555 x 445 x 548.8 mm
Volume		50 liter
Weight	Net	39.3 Kg
	Shipping	47.8 Kg
Noise Level		44.0 dBA

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Memo

Memo

Memo

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	(852) 3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 3000 8282 - Toll Free 1800 266 8282 - Toll Free	www.samsung.com/in/support
BANGLADESH	9612300300	
INDONESIA	021-56997777 08001128888	www.samsung.com/id/support
JAPAN	0120-363-905	www.samsung.com/jp/support
MALAYSIA	1800-88-9999 603-77137477 (Overseas contact)	www.samsung.com/my/support
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